









Xavier Vignon, Natura in Fine, IGP Vaucluse, Red

IGP Vaucluse, France

Xavier inherited from his parents two fundamental values: the love for a job well done and the capacity to transmit knowledge. His in-depth knowledge, his mentors, all the vintners have been working with and his incredible memory have been forging his style and identity: terroir driven, fruity and complex wines supported by freshness and minerality. Each cuvee under the Arcane series is the solo expression of a vintage, a grape or a terroir.

PRESENTATION

Natura in Fine is made using organic practices. Furthermore, nothing at all is added during the winemaking process. Non-interventionism is the byword here! It is a wine with no frills and fancies, no makeup, a wine that reveals an infinite array of characteristics. There are as many natural wines as there are winemakers!

TERROIR

In the heart of the Dentelles de Montmirail, from plots on the slopes of La Combe Valley, between La Roque Alric and Le Barroux villages. Stony and limestone soils.

WINEMAKING

Indigenous yeasts. Traditionnal vinification in concrete vats at controlled temperatures. Aged for 8 months in 50% concrete vats and 50% stainless steel vats. No sulphites are added during vinification.

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VARIETALS

Grenache noir 40%, Merlot 30%, Syrah 30%

14,5 % VOL.

GM: No.

not contain milk or milk-based products.

SERVING

15°C/59°F

AGEING POTENTIAL

5 years

TASTING

Aromas of ripe dark fruit, dried lavender, sweet tobacco and wild rosemary. It's medium-to full-bodied with firm, chalky tannins. Deliciously spiced with a zesty, wild finish. Fr

FOOD PAIRINGS

Grilled prime rib - Roast pigeon with savory - Veal filet mignon with black tapenade.

